

I claim:

1. A process for producing vodka comprising the steps of:
  - milling white organic corn to produce a corn mash;
  - cooking the corn mash in a cooker operating at temperature of about 240 °F and pressure of about 20 psi for about 1 hour;
  - transferring the cooked corn mash to circulation tank and maintaining the cooked corn mash at about 80 °F for at least 40 minutes;
  - transferring the cooked corn mash to fermentation tanks and adding yeast and chilled water at a temperature of 110 °F;
  - fermenting the cooked corn mash at a temperature of about 68-70 °F for at least 5 days;
  - distilling the corn mash in a beer still to produce a first mixture containing at least 60% alcohol by volume;
  - distilling the first mixture in a kettle still to produce a second mixture containing at least 80% alcohol by volume;
  - distilling the second mixture in a closed column still to produce a third mixture;
  - distilling the third mixture in a doubler to produce a fourth mixture;
  - transferring the fourth mixture to a storage tank and storing the fourth mixture for at least 3 months; and
  - adding limestone water to the fourth mixture to produce vodka having at least 45% alcohol by volume, wherein the limestone water is subjected to a reverse osmosis filtration process prior to adding the limestone water to the fourth mixture.
2. The process of claim 1 wherein a batch size of no more than 20,000 gallons is used to produce the vodka and the second mixture is distilled in the closed column still using the steps comprising of:
  - heating the second mixture at a temperature of about 170-174 F to vaporize alcohols contained in the second mixture;
  - collecting and condensing the vaporized alcohols to create a distillate stream;
  - refluxing the distillate stream back through the closed column for at least 1.5 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain only the desirable alcohols in the distillate stream to produce the third mixture.

3. The process of claim 1 wherein a batch size of no more than 25,000 gallons is used to produce the vodka and the second mixture is distilled in the closed column still using the steps comprising of:

heating the second mixture at a temperature of about 170-174 F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column for at least 2.0 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain only the desirable alcohols in the distillate stream to produce the third mixture.

4. The process of claim 1 wherein a batch size of no more than 30,000 gallons is used to produce the vodka and the second mixture is distilled in the closed column still using the steps comprising of:

heating the second mixture at a temperature of about 170-174 F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column for at least 2.5 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain only the desirable alcohols in the distillate stream to produce the third mixture.

5. The process of claim 1 wherein a batch size of no more than 35,000 gallons is used to produce the vodka and the second mixture is distilled in the closed column still using the steps comprising of:

heating the second mixture at a temperature of about 170-174 F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column for at least 3.0 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain only the desirable alcohols in the distillate stream to produce the third mixture.

6. The process of claim 1 wherein a batch size of no more than 40,000 gallons is used to produce the vodka and the second mixture is distilled in the closed column still using the steps comprising of:

heating the second mixture at a temperature of about 170-174 F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column for at least 3.5 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain only the desirable alcohols in the distillate stream to produce the third mixture.

7. The process of claim 1 wherein a batch size of no more than 45,000 gallons is used to produce the vodka and the second mixture is distilled in the closed column still using the steps comprising of:

heating the second mixture at a temperature of about 170-174 F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column for at least 4.0 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain only the desirable alcohols in the distillate stream to produce the third mixture.